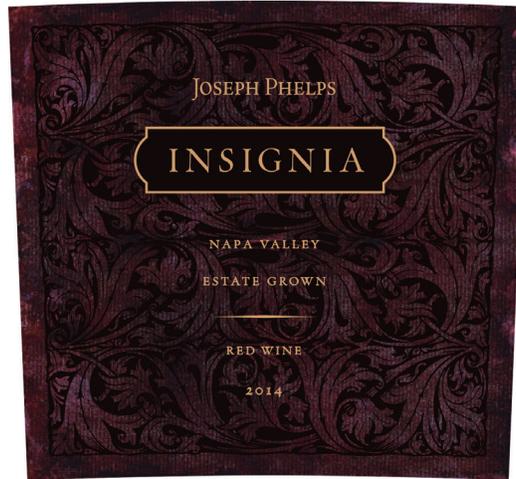


JOSEPH PHELPS



Joseph Phelps INSIGNIA, Napa Valley 2014

Winemaking Data

Harvest Dates: September 9 - October 11, 2014.

Blend: 87% Cabernet Sauvignon, 9% Petit Verdot, 2% Malbec and 2% Cabernet Franc from 100% estate-grown Napa Valley vineyards: Stags Leap District (19% Las Rocas & 17% Barboza Vineyards), Napa Valley (20% Suscol Vineyard), Rutherford (19% Banca Dorada Vineyard), Oak Knoll District (13% Yountville Vineyard) and St. Helena (12% Home Ranch Vineyard).

Aging: 24 months in 100% new French oak from coopers Taransaud, Dargaud Jaegle, Demptos, Marcel Cadet and Sylvain.

Winemaking Notes: Vineyards were carefully monitored throughout the growing season for optimum, even ripening, affording significant focus to Insignia designated blocks. Grapes were held separate during picking, sorting and fermentation.

The 2014 Insignia opens with expressive blackberry, cocoa powder, Bergamot and floral aromatics. Fresh and focused with concentrated black fruit, mocha, cardamom and Madagascar vanilla notes. Opulent and rich with supple tannin structure and balance.

Growing Season: The 2014 Napa Valley growing season began with mild winter temperatures and dry conditions until February. Spring rains brought much needed moisture to the soil and filled our vineyard reservoirs. Bud break occurred three to four weeks earlier than 2013 with a long period between bud break and bloom. Frost was of no issue and the February and March rains provided for optimum vine growth. Consistent temperatures during the summer growing months with very few heat spikes created ideal ripening conditions for an early harvest. At the onset of harvest, the flavors, acidity and tannins were farther along in their development than the two previous years. Grapes achieved phenomenal fruit characteristics early and their maturation occurred at a steady, even pace. Consistency in the blocks and intense flavors at harvest were key characteristics to 2014.

Review: 97+ Points, "The 2014 Insignia has a deep garnet-purple color and nose of crushed blackberries and fresh blackcurrants with touches of cigar box, sandalwood, dried lavender, beef drippings and mocha plus a waft of wild thyme. Medium to full-bodied and incredibly elegant and fine in the mouth, the lively fruit is well structured by grainy tannins and seamless acid, finishing long and earthy." - LPB, Robert Parker's *The Wine Advocate*, Oct. 2017